



2016 SFSP Training

FOOD SAFETY AND INSPECTIONS

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FOOD PROTECTION PROGRAM

Who gets an inspection?

- For those sites operating under the NSLP **and** have received 2 inspections by the LHD during the year, no additional inspection is necessary
- Sites operating under the NSLP and have **not** received 2 inspections by the LHD, a SFSP inspection will be required
- Sites not operating under the SEAMLESS track will receive an inspection by the Food Protection Program Summer Food Service Program inspector

What's more important to observe?

Risk-factors that cause illness

- ▶ Cooking, cooling, reheating, holding temperatures
- ▶ Handwashing
- ▶ Ill food workers
- ▶ Proper sanitization
- ▶ Approved sources of foods

Physical facilities

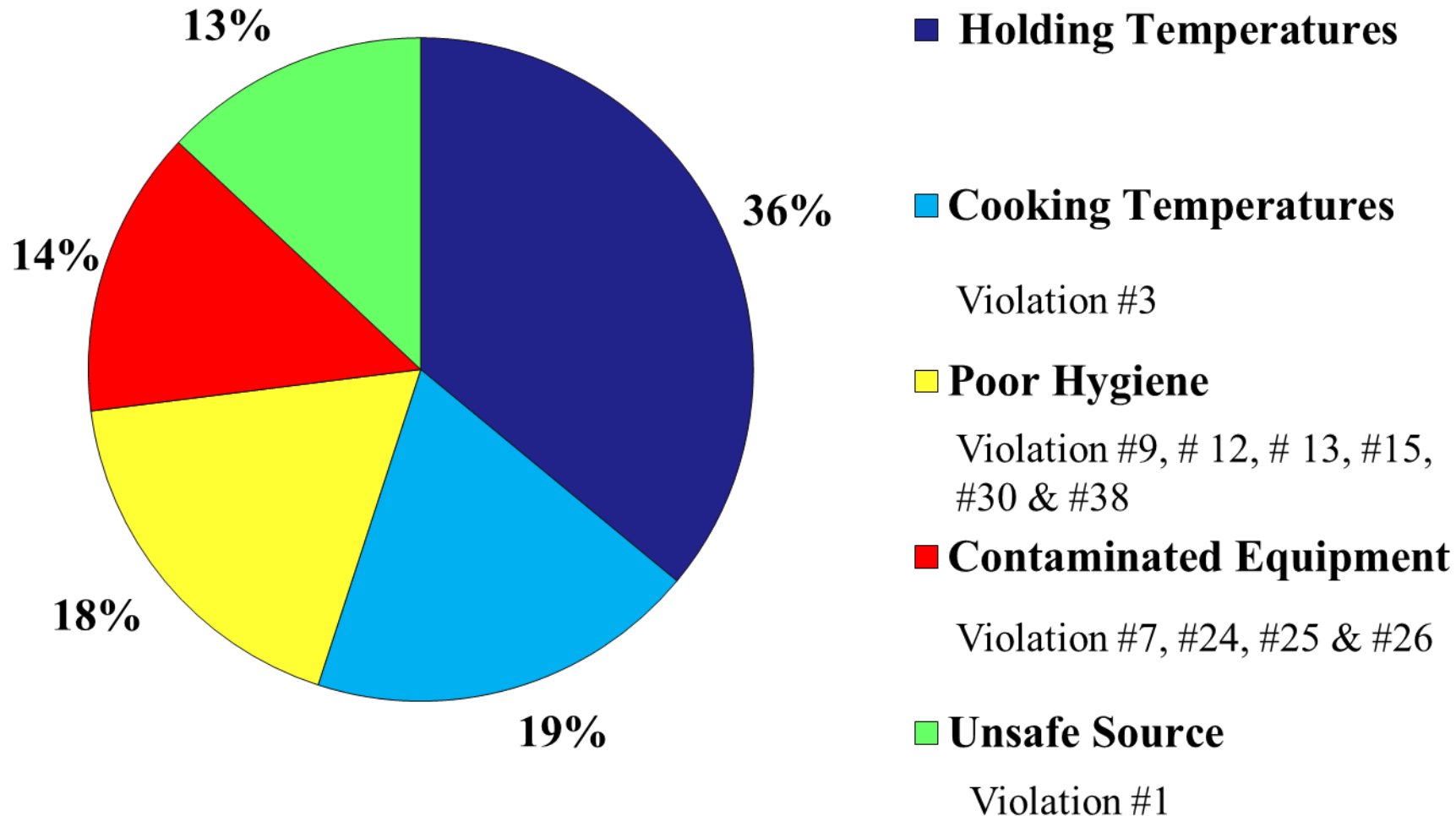
- ▶ Cleanliness of floors, walls, ceilings
- ▶ Outer openings that allow pests inside
- ▶ Personal items scattered in prep areas
- ▶ Lack of hair restraints on food handlers
- ▶ Improperly stored utensils and equipment

What does the inspector look for?

- Food temperatures are always #1
- Handwashing
- Qualified Food Operator certificates and Designated Alternate forms
- Training records for ALL food handlers
- Sanitizing concentrations and application
- Sources of foods
- Bare-hand contact with food
- Cross-contamination issues
- Ill food workers

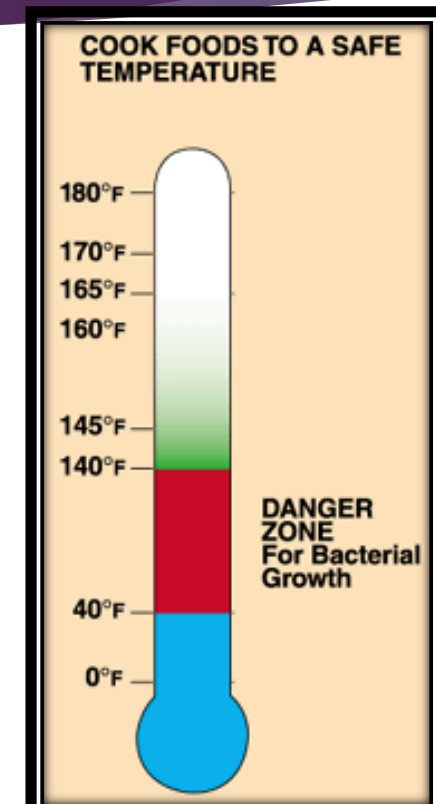
Risk Factors: Causes of Foodborne Outbreaks

Compiled by FDA from CDC data



Food temperatures

- Foods being prepared at prep sites
- Foods arriving at feeding sites in coolers
- Foods on display for service
- Foods cooling for subsequent day service



Handwashing



- Hand sanitizer is NOT a substitute for hand washing
- Gloves are not required to be worn, but BHC is prohibited with ALL foods
- Handwashing sinks need to have soap, running water, and paper towels and the sink itself needs to be clean
- Food handlers need to wash hands every time they come into the kitchen, leave their workstation and return, change food products, contaminate their hands, etc.

Documentation

Prep sites:

QFO certificate, DA form, training records, ill FW policy, receipts for any questionable food products

Feeding sites:

training records for all food handlers, if appropriate

Source of foods

- All food must originate from a commercial food purveyor, other licensed facility, or retail store.
- No homemade, donated, pot-luck, foods made in an unlicensed facility, or unregulated foods.



Ill food worker policy

Any food worker who is experiencing symptoms of vomiting and/or diarrhea OR a sore throat with a fever shall be excluded from the establishment for 72-hours *AFTER the last bout of symptoms.*

A medical doctor's note is not to be relied upon for determining whether or not an employee can return to work!



2015 Inspections

WHAT VIOLATIONS WERE
OBSERVED AND
DOCUMENTED?



1 facility (8.3%) was debited for dented cans - Item #1

4 facilities (33.3%) were debited for temperature violations - Item #3

2 facilities (16.7%) were debited for not having functional thermometers in refrigeration units and/or an insufficient supply of cold packs for insulated coolers - Item #4

5 facilities (41.7%) were debited for inadequate protection of foods during storage, preparation, display, service, or transportation - Item # 7

3 facilities (25%) were debited for food containers stored on the floor - Item #8

1 facility (8.3%) was debited for a lack of proper hand washing by food personnel at required times - Item #13

2 facilities (16.7%) were debited for poor hygienic practices displayed by food service workers - Item #15

5 facilities (41.7%) were debited for the use of unapproved sanitizers, inadequate concentrations of sanitizing solutions for washing food contact equipment, and/or non-functional dishwashing machines - Item #24

1 facility (8.3%) was debited for not storing wiping cloths in a sanitizer solution between uses, or storing the wiping cloths in an inadequate concentration of sanitizing solution. - Item #25

8 facilities (66.7%) were debited for having unclean food contact surfaces - Item #26

3 facilities (25%) were debited for not having soap, paper towels, or waste receptacles at hand washing sinks - Item #38

1 facility (8.3%) was debited for not having adequate documentation of a Qualified Food Operator. - Item #60

Questions?

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